

FISH WITH SALSA VERDE and SPICY GREEN QUINOA

Serves 4

1 jar of CHEZWaWa small-batch Salsa Verde (350gr) **

1 tablespoon vegetable oil

4 white fish filets (e.g. cod, tilapia)

400-500 gr bag of quinoa (white or any variety you prefer)

small handful of raw spinach (+/- 100 gr), rinsed and minced into very small pieces

(optional toppings: pickled red onions **, spring onion slices, radish slices, fresh cilantro)

Place the quinoa into a fine-sieve and rinse with cold water until the water that comes out is totally clear. Place the spinach, approximately 1/3 of the jar of Salsa Verde (+/- 125gr) along with 1 liter of water into a pot and bring to a boil, then add the quinoa and stir well.

Cover the pot completely and reduce the heat to the lowest level so that the pot simmers for 15 minutes until the water is absorbed and the quinoa is visible and fluffy. Stir and set aside.

Meanwhile, season the fish filets with salt and pepper to taste.

Heat the vegetable oil in a large pan where you can fit the 4 filets.

Carefully add the filets to the hot oil and fry for 2 to 3 minutes on each side.

Add the remaining Salsa Verde (+/- 225gr) to the pan with fish, cover and let cook for 10 minutes. The sauce will change from a vibrant green to a darker green.

Serve fish over the quinoa along with any of the additional topping if desired.

** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*